

**Amendments to the Abstract:**

Pursuant to 37 CFR 1.72, please delete the original Abstract in favor of the rewritten Abstract attached hereto as Appendix C.

Attachment: Appendix C - replacement Abstract

## **ABSTRACT OF THE DISCLOSURE**

A fryer includes an oil vessel for containing cooking oil, heating means for heating the cooking oil in the oil vessel, heat controlling means for setting the cooking oil at a predetermined temperature by controlling the heating means, temperature sensor for detecting the temperature of the cooking oil and a display portion for displaying the temperature of the cooking oil and the like. Based on the predetermined temperature, the detected oil temperature is classified into three ranges: (1) the most desirable temperature range for cooking, (2) temperature ranges capable of cooking excluding the above range (1), and (3) temperature ranges in which the start of cooking is prohibited. The display portion displays the temperature range in which the detected oil temperature is classified, and also displays the difference between the predetermined temperature and the detected oil temperature.